



Menu

Entrée - Select one per person

Wild mushroom and mozzarella arancini balls, aioli, edamame enoki, corn salad and micro greens **V**

Crispy skinned Bangalow pork belly on parsnip puree, braised apples in cider and micro greens **GF**

Pan-seared scallops, cauliflower puree, pancetta, roast capsicum salsa, macadamia nut crumb and truffle oil **GF**

Main - Select one per person

Chargrilled Bellingdale Farms Speckle park Beef Prime Cut , field mushrooms, onion jam, beans and twice-cooked fat chips **GF DF**

Ginger, shallot and soy baked barramundi, sticky fried rice, bok choy and sesame Asian pesto **GF**

Prosciutto wrapped chicken, fondant potato, green pea puree, roasted pumpkin, sorrel and finished with red wine jus **GF**

House-made Gnocchi, local Mushrooms, confit garlic, sage, burnt butter sauce and crispy sweet potato **V**

Dessert - Select one per person

House-made Cinnamon ricotta doughnuts, served with lemon curd, macerated strawberries and whipped cream

Watermelon and rose panna cotta, with mixed berry compote, House-made sherbet, fresh mint and raspberry macaron **GF**

Stick date Pudding with salted butterscotch sauce
Cheese board for 2

